

By the Dozen

PEACH + TOMATO CAPRESE* 36

peach, baby heirloom, fresh mozzarella + mint with basil pesto

SEASONAL SOUP SHOTS* 36

tomato + basil OR coconut ginger carrot

ROASTED BABY PEPPERS* 30

with goat cheese + herbs

ENDIVE* 30

citrus, whipped goat cheese with toasted almonds + chives

BACON WRAPPED DATES* 36

with gorgonzola + thyme

STUFFED MUSHROOMS 36

with goat cheese, panko, garlic + herbs

GRILLED STEAK SKEWERS* 60

with chimichurri

GRILLED CHICKEN SKEWERS* 40

with lemon pesto or herb labneh

CHICKEN MEATBALLS WITH ROASTED PEPPER ROMESCO 40

chicken, roasted red peppers, panko, manchego, onions + herbs

MINI CRAB CAKES 48

lump crab, panko, egg, mayonnaise, dijon mustard + spices with smokey rémoulade

SHRIMP COCKTAIL* 48

with traditional cocktail sauce

SHRIMP CEVICHE* 40

with avocado, tomato + herbs

SEARED TUNA OR ACHIOTE CHICKEN MINI TOSTADAS* 40

with black beans, queso fresco, radishes + micro cilantro

FIG CROSTINI 36

with burrata, fig jam + basil

SWEET PEA CROSTINI 36

with whipped goat cheese, sweet pea pesto + mint

SMOKED SALMON CROSTINI 40

with dill cream cheese, pickled onion + capers

SEARED STEAK CROSTINI 48

with gorgonzola aioli + micro greens

Boards

Tables starting at \$450

CHARCUTERIE + VEGGIE

salami, cheese, olives, assorted seasonal vegetables, gorgonzola leek dip, hummus, fruit, nuts, baguette + crackers *(small + individual served with crackers only)*

Serves 6-12 • 95 Serves 12-24 • 150 Serves 18-36 • 225 Individual cups • 6.50/ea

CRUDITÉS*

seasonal raw + assorted seasonal vegetables with gorgonzola leek dip + hummus

Serves 6-12 • 75 Serves 12-24 • 100 Serves 18-36 • 150 Individual cups • 6/ea

FRUIT*

seasonal fruit + berries

Serves 6-12 • 75 Serves 12-24 • 100 Serves 18-36 • 150